1: Gorer J-5 (1937)1938 AK5 Lepcha AK5

not, they say, what would the poor pigs have to eat? Pigs are normally fed on the used grain, unless it is rice *chi*, when the soused grain is eaten by humans. The Lepchas believe that *chi* has medicinal qualities, and especially that it is a protection against chills; it is always given to invalids. They start drinking it from the moment that they can walk and continue all their lives. It does not seem to me to be strong enough to have any deleterious effect; except for very young children and a few unstable adults, *chi* does not produce any of the usual stigmata of drunkenness. Lepchas are very conscious of the risk of drink producing quarrelling; in the myth which tells of the origin of *chi*[1] the original yeast was stolen from an old woman who put the curse of quarrelsomeness on it. In point of fact I heard practically no quarrelling at feasts, though people became loud-mouthed, and more shameless in speech than ever, and a couple of men, Dumbi and Katel, used to get maudlin and say how miserable they were and threaten suicide. Unconsciousness induced by drink is unheard of, and so is physical incapacity; but at a feast people usually sleep where they are and only go home in the morning. Drink is mellowing, soothing and pleasant, rather than stimulating and exciting.

Fish is occasionally caught and eaten boiled, as a relish, but not very often. Meat is somewhat of a luxury, and on the whole people do not kill animals except as a sacrifice or when giving a big feast. There are, however, some exceptions to this; Tempa, who had a number of oxen and not very much grain, killed a couple of his cattle and exchanged the meat for the grain he needed. Fowls, wild birds and goat meat are eaten fresh; but beef and pork are preferred high; according to the weather the meat is kept from four days in the hottest season to a fortnight or longer in the coldest weather, before it is considered to be at its most tasty. Only if meat is maggoty will it be thrown away unused. Dead domestic animals and carrion found in the jungle will be eaten unless putrid. Meat is nearly always boiled; and sausages are made from the intestines of bigger animals which are cleaned and stuffed with the edible internal organs chopped fine together with flavouring herbs. These sausages are always made immediately after an animal has been killed. Another favourite form of relish is bullock skin which has been exposed to the sun and then boiled for a very long time until the inside fat is tender; it is eaten cold. There is a certain amount of variety in the manner

[1] See Appendix IV: The Sacred story of the origin of marriage.